



Welcome to Brunch

Served Sunday 10am - 2pm

Brunch Cocktails

Strawberry Shandy Quencher

Light of Cologne Kolsch, lemonade, & sliced strawberry 7

Michelada

spicy tomato juice, lime, Sow Your Oats ale 7

Hop Collins

KO Gin, Pacific Waves IPA, lemon, simple syrup 8.5

Maple Bourbon Cider

Bowman's Va Bourbon, maple syrup, apple cider, lemon 9

Raspberry Limoncello Sparkler

limoncello, prosecco, raspberries, mint 8

Bloody Mary

traditional & spicy, VA Blue Ridge Vodka & rimmed with Old Bay 8

Peach or Strawberry Bellini

prosecco & peach or strawberry puree 5

Mimosa prosecco & orange juice 5

Small Plates & Apps

Beer Bang Shrimp

Ale battered jumbo shrimp in our sweet & spicy sauce over Asian slaw 12.9

Ornery Balls

Cuban style fried mashed potatoes stuffed with spiced ground beef, olives, & raisins with chef's cheese sauce 9.5

Fried House Pickles

Our house made pickles dredged in spiced flour and fried golden brown, served with spicy ranch 9.5

Pork Belly Burnt Ends

dry rubbed and slow cooked pork belly, diced & flash fried, tossed in our honey beer bbq glaze, & served over southern slaw 10.9

Tuna Poke

diced ahi tuna quickly tossed in our asian marinade over jasmine rice, seaweed salad, & avocado. topped with sesame, scallion, & srirachi aioli. Served with crispy wonton. 13.9

Corn Pops

3 corn on the cobs slathered with a creamy chili lime aioli, topped with ancho chili powder & grated cotija cheese 9.9

Buffalo Chicken Dip

blend of shredded chicken, buffalo sauce, jack & cream cheese, topped with melted pepper jack. served with tortillas & bread points 9.9

Guac & Hummus

Our house made guacamole & hummus served with carrots, celery, tortillas, & flatbread points 9.9

Wings

BONELESS, REGULAR or CAULIFLOWER tossed in your favorite sauce. w/celery & ranch or bleu cheese 11.9

Choice of

(BeerBq, Buffalo, Maple Chipotle, Jerk, Old Bay)

Totchos

crispy balls of goodness...or as some call them, tater tots, smothered in cheddar 9.9

\$2.5 for choice of:

1) chili, cheddar, black beans, pico, sour cream
2) bacon, cheddar, sour cream, scallions

3) artichoke, roasted red peppers, marinated portobello, cheddar, pico, sour cream

4) buffalo chicken, mozzarella, bleu cheese, buffalo sauce
5) mojo pork & mozzarella poutine w/gravy

Brunch Specialties

Biscuits & Chorizo Gravy

house made buttermilk biscuits | Hector's chorizo gravy | hash browns 10.9

Steak & Eggs

8oz angus ribeye | 2 eggs your style | hash browns | toast or english muffin 14.9

Corn Beef Hash

skillet hash of corned beef, roasted potatoes, peppers & onions. topped with a sunny side up egg 10.9

Benedicts

(served w/hash browns)

Beer Benny

atlantic salmon cured in our spent grains over cornbread topped with house made spicy sausage patty, poached egg, & beer hollandaise 12.9

Crab Cake Benedict

two hand packed lump crab cakes topped with poached eggs, sautéed spinach, & beer hollandaise 16.9

Classic Bennies

traditional benedict of poached eggs & Canadian bacon on english muffins, topped with beer hollandaise 10.9

Omelets & Eggs

Three Egg Omelets

ham & cheese - four cheese - veggie - western - spinach & bacon served with hash browns and toast or english muffin 10.9

The Diner Plate

2 eggs any style | choice of meat | hash browns | toast or english muffin 9.9

Waffles & Pancakes

Pancakes

3 Pancakes: original, blueberry, or chocolate chip | choice of maple or chef's daily syrup | choice of meat | hash browns 10.9

Waffle

original, blueberry, or chocolate chip | choice of maple or chef's daily syrup | choice of meat | hash browns 10.9

Sides

\$4

Bacon/Sausage/Canadian Bacon | Hash Browns |
Cheesy Grits | 2 Eggs any style | 2 Pancakes |
Oatmeal

\$2

Biscuit - Toast - English Muffin
(w/butter & jelly)

Kids Brunch

Waffle or Pancakes

Original, blueberry, chocolate chip
1 waffle or 2 pancakes 6

Kid Diner Plate :

2 egg, choice of meat, home fries, toast 7

Full Kids Menu Also Available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition



The Ornery Beer Company's Public House is Prince William County's first brewpub, a restaurant with a brewery in-house. Our culinary team works to create a "polished pub" menu to pair well with our meticulously crafted ales & lagers crafted by Head Brewer Ferdinand McAdoo. We pride ourselves on being a scratch kitchen emphasizing fresh fare in a comforting pub atmosphere.

Soup & Salads

Chef's Soup Du Jour

ask your server about
Chef's soup of the day
Cup 3.5 Bowl 6

Home-style Chili

Ground beef, stewed
tomatoes, beans, & spices.
Topped with shredded
cheddar & sour cream
Cup 5 Bowl 7.5

Roasted Beet

Watercress & arugula tossed in maple vinaigrette
topped lightly blackened jumbo shrimp, roasted
rainbow beets, candy nuts, and goat cheese 16.9

Southwest Chicken

A mix of garden greens tossed in avocado ranch
topped with grilled chicken breast, roasted red pepper,
roasted corn, cherry tomato, shredded cheddar,
& tortilla strips 15.9

Southern Cobb

mesclun greens, fresh corn, cherry tomato, bleu
cheese crumbles, chopped bacon, avocado, hard boiled
egg, candied walnuts, brown derby dressing 11.9
Chicken +5 / Shrimp, Steak, Tuna +6

House or Caesar

5 / 9
Chicken +5 / Shrimp, Steak, Tuna +6

Flatbreads

Substitute 10" gluten free crust on any flatbread +1.5

Italian

italian sausage | pepperoni | capicola | bacon |
mozzarella | provolone | zesty tomato sauce 13.9

Vegi Flat

grilled portobello, zucchini, & squash | roasted red pepper |
sundried tomato | mozzarella | zesty tomato sauce | balsamic
vinaigrette 12.9

Gone to Genoa

genoa salami | goat cheese | roasted red peppers | wilted spinach
| pesto base | balsamic glaze drizzle 13.9

Buffalo Chicken

shredded chicken | mozzarella | red onion | bleu cheese crumbles
| red onion | spicy ranch base | topped with buffalo wing sauce
13.9

Mojo Pork

shredded mojo marinated pork | mozzarella | pico de gallo |
mojo herb base 12.9

Garlic Shrimp

shrimp | goat cheese | artichokes | mozzarella | red
pepper flakes | garlic herb oil base 13.9

HandHelds

Choice of hand cut fries or tater tots Sub Caesar or House Salad +1

Ornery Burger

Hand formed 8oz blend of brisket, chuck, & sirloin,
lightly seasoned & seared to order with romaine,
tomato, red onion, and our house made
blonde aioli on a rich brioche bun 10

Sub Chicken Breast - N/C

cheddar / swiss / bleu / pepper jack / provolone +1.5
applewood smoked bacon +2 sunny side egg +1

Lamburger

Fresh ground seasoned lamb topped with feta cheese,
tzatziki sauce, red onion, & romaine on a ciabatta bun
14.9

Sliced Ribeye

sliced ribeye seared medium with caramelized onions on
a toasted steak roll with horseradish aioli & served with
au jus 14.9

The Hammer

A meat bomb of house-made spicy sausage, pepperoni,
& capicola topped with pepper jack and cucumber salsa all on a
ciabatta bun 13.5

Cubano

Slow roasted pulled pork, sweet honey ham, swiss cheese,
house made pickles and yellow mustard on a sub roll 13.5

Crab Cake Sliders

Maryland blue crab and just the right spices & diced peppers,
seared and served on soft white slider buns with lettuce,
tomato, and old bay aioli 14.9

Reuben

The classic. Corned beef, tangy sauerkraut, and 1000 island
dressing seared on a buttered marble rye dressing seared on
buttered marble rye 12.9

COLD

Brewers Club

Grilled chicken breast, roasted turkey, & applewood bacon,
romaine, red onion, & tomato with blonde aioli on thick cut
multi grain bread 13.9

Grilled & Chilled Vegi Sandwich

Grilled Portobello, zucchini, & squash with roasted red pepper,
romaine, red onion, tomato. Topped with balsamic vinaigrette,
on thick cut whole grain bread 12.9

Harvest Chicken Salad

Diced roasted chicken breast blended with cranberries,
apples, raisins, grapes, & rosemary on thick sliced
multi grain bread 11.9

Grinder

capicola, pepperoni, salami, smoked ham, & swiss on a sub
roll with romaine, tomato, red onion, banana peppers, house
pickles, kolsch aioli, oregano, and oil & vinegar 13.9

What's With The Name?

Well, we get this a lot. "Where'd the name come from?". As a long time restaurateur and avid craft beer lover, I had been working to create a new style of brewpub in the Northern Virginia area. We were traveling around the country, figuring out what kind of restaurant and brewpub we wanted to be. We felt a more casual pub was really needed in our area. There were lots of ideas and names but a friend and lead brewer at Mad Fox Brewing at the time once said, "you're Randy Barnette, you are an Ornery SOB, it's Ornery Brewing Company" That just kinda stuck. We wanted our restaurant to be a great pub, so we decided this would be The Public House and our beer would be the Ornery Beer Company.

So, welcome to The Ornery Beer Company's Public House.....now let's get Ornery!!

Cheers, Randy Barnette

Beverages

Draft Root Beer 3 from our friends at Mad Fox Brewing Co. in Falls Church

Coca Cola Products

Coke, Diet Coke, Coke Zero, Mr.Pibb, Minute Maid Lemonade, Mello Yellow, Fanta Orange 2.75

Iced Tea 2.75 **Coffee** 2.5 **Milk or Juice** 3.9

(free refills on Coke products, Iced Tea, & Coffee)